STARTERS / NIBBLES

Green Sicilian Nocellara Olives **6**
Bright, Buttery Sicilian Olives

Bread & Dipping Oils (V,GF*) **8**
Warm Ciabatta, Basil Pesto, Tomato Pesto & Balsamic

Ciabatta Garlic Bread (V) **6 / 8**
Warm Ciabatta Brushed with Garlic & Herb Butter/ Melted Mozzarella

Edamame Beans (VG,GF) **6**
Steamed Edamame, Japanese Chilli or Sea Salt

Cauliflower Beignets (V) **7**
Crisp Cauliflower Beignets, Curried Mayo

Hummus, Pitta & Feta (V,GF*) **10.50**
Creamy Hummus, Warm Pitta, Feta, Sun-Dried Tomato & Chilli Flakes

Rustic Chicken & Vegetable Broth (GF*) **9**
Slow Cooked Chicken Broth, Seasonal Vegetables & Crusty Bread

Wild Mushroom Toast (V) **8**
Sauteed Wild Mushrooms, Pan-Toasted Sourdough, Thyme & Lemon Ricotta

Smoked Haddock & Salmon Fishcake **11**
Herb Fishcake, Beurre Blanc & Soft Poached Egg

Pan-Fried Prawns (GF*) **9**
Pan Fried Prawns, Jalapeno & Coriander Butter, Crusty Bread

Sticky Pork Ribs (GF) **9**
Slow-Cooked Pork Ribs, Sticky Bourbon BBQ Glaze

Duck Spring Roll **9**
Crispy Duck Spring Rolls, Hoisin & Spiced Plum Sauce, Pickled Ginger

Pick Two Mains and a Bottle of Wine

Steak Frites, Aioli
or
Wild Mushroom Tagliatelle

Bottle of Red or White Wine
39.00

MAINS

Caesar Salad (GF*) **16**
Chargrilled Chicken, Crisp Romaine, Parmesan, Caesar Dressing & Sourdough Croutons

Vincent Smashed Burger **18**
Double Stacked Beef Burger, Melted Cheddar, Smoked Bacon, Caramelized Onion

Fish & Chips **22**
Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce

Thai Red Monkfish Curry (GF*) **24**
Monkfish Curry, Prawns, Crayfish, Jasmine Rice & Poppadom

Pan Roasted Hake (GF) **24**
Herbed Crushed New Potatoes, Romesco Sauce, Pod Vegetables

Chicken Stroganoff (GF) **20**
Pan Fried Chicken Supreme, Creamy Mash & Wild Mushroom-Pancetta Stroganoff

Braised Short Rib (GF) **22**
With Creamy Mash, Red Wine Jus & Garden Greens

Seared Lamb Rump (GF) **24**
Pink Lamb Rump, Wild Mushrooms, Roasted Salsify, Fondant Potato, Thyme-Lemon Ricotta, Red Wine Jus

8 oz Fillet Steak (GF) **46**
8 oz Fillet Steak, Roasted Cherry Vine Tomatoes, Skin on Fries & Rocket Salad
Add Peppercorn or Bearnaise Sauce **4**

Tomahawk Steak for Two (GF) **79**
Cooked Medium, Hand Cut Chips, Rocket Parmesan Salad, Roasted Vine Tomatoes, Peppercorn & Bearnaise – 50 Minute Cook Time

PASTA

Slow Cooked Beef Short Rib Ragu (GF*) **16**
Slow-Cooked Beef Short Rib Ragu, Pappardelle, Tomato, Red Wine & Parmesan

Tiger Prawn Linguine (GF*) **16**
Tiger Prawn Linguine, Cherry Tomato, Chilli, Coriander & Garlic Sauce

Wild Mushroom Tagliatelle (V,GF*) **16**
Wild Mushroom Tagliatelle, Garlic & White Wine, Parmesan & Herbs

SUSHI

Crispy Tempura Prawn **10**
Crispy Tempura Prawn Roll, Avocado, Cucumber, Spicy Mayo & Panko

Spicy Tuna (GF) **10**
Spicy Tuna Tartare & Cucumber Roll Topped with Fresh Mango

Salmon & Avocado Roll (GF) **10**
Salmon & Avocado Roll, Cucumber & Sesame

Crispy Duck Tempura Roll **10**
Crispy Duck Tempura, Chilli Mayo, Mango Puree

Katsu Chicken Roll **10**
Katsu Chicken Roll, Katsu Sauce & Chilli Mayo

Large Sushi Platter to Share **38** - Pick Any Four from the Above

SIDES

Skin-On Fries (VG,GF) **5**
Truffle Parmesan Fries (V,GF) **6**
Hand-Cut Chips (VG,GF) **6**
Pomme Puree (V,GF) **6**
Fine Beans, Chilli & Garlic (V,GF) **6**
Cumin Roasted Carrots, Honey Lemon Dressing (V,GF) **6**
Tender stem Broccoli, Honey and Sesame (V,GF) **6**
Caesar Salad, Gem Lettuce, Caesar Dressing (V,GF) **6**

PUDDINGS

Apple Tarte Tatin (V) **9**
Caramelized Apple Tarte Tatin, Caramel Sauce & Dairy Ice Cream

Italian Dark Chocolate Fondant (V) **9**
Warm Molten Chocolate Fondant & Caffe Latte Ice Cream

Sticky Toffee Pudding (V) **9**
Warm Sticky Toffee Pudding, Butterscotch Sauce & Dairy Ice Cream

Eton Mess (V,GF) **9**
Spiced Winter Berry Eton Mess, Cinnamon Cream & Caramel Sauce

April's Flaming S'mores Board to Share **16**
Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits

Cheeseboard to Share (V,GF*) **14**
Harrogate Blue, Keens Cheddar & Somerset Brie, Crackers & Chutney